



**Forum: International Dishes**

**Topic: recipes to share**

**Subject: Re: recipes to share**

Posted by: Annie

Posted on: 2007/6/4 2:26:00

Forget the diet girls this is a really yummy cheese cake, once you try this one you will be back for more. This tastes every bit as good as it looks.

Orange Cheesecake ( no baking required )

Ingredients for the crust:

- 2 cups crushed sweet biscuits
- 1 tablespoon sugar
- 2 tablespoon cocoa
- 4-6oz melted butter or marg.

Combine all ingredients. Press into sides and base of an 8 inch spring-form tin. Chill till firm and set.

Filling :

- 2 eggs separated
- 3/4 cup sugar
- 1 1/2 tablespoons gelatine
- 1 2/3 cups undiluted Carnation Evaporated Milk
- 1 tablespoon grated oranger rind
- 1 teaspoon vanilla essence
- 1/2 cup orange juice
- 8 oz sieved cottage cheese

Beat Sugar, egg yolks and gelatine together. Stir in 2/3 cup undiluted Carnation Milk. Chill remainder till ice crystals appear round the edges of dish. Stir over medium heat till gelatine dissolves and custard coats the spoon. Add the orange rind and vanilla essence. Cool, blend in cheese. Chill till mixture moulds from a spoon Beat egg whites till stiff. Whip Carnation Milk to soft peaks, add orange juice, whip till stiff. Beat in gelatine mixture and fold in egg whites quickly. Pour into biscuit shell. Chill 6-8 hours or overnight.

The Glaze:

- 1/2 cup orange juice
- 1 deserts spoon cornflour
- 1/4 cup sugar
- 1 deserts spoon lemon juice

Combine sugar and cornflour in a pan, blend in juices. Stir till boiling. Cool, spoon over cake top  
Decorate with cream and strawberries, and some chocolate curls. If you like the topping thicker make  
double the amount of glaze. Then top with strawberries and cream and some grated chocolate if  
desired. Serves 6-8

Attached file:   
orange cheese cakesm.JPG (76.99 KB)

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